

Lot dossier

RIM-25/26-EH-04

Dried fig, wild blueberry, hibiscus. Syrupy, red wine finish.

This dossier is the document set for one graded lot of dried coffee cherry pulp: its identity, its laboratory panel against the specification in the Union list, its drying log, its origin declaration and the label text required to place it on the market in the European Union. It is published open, with no request for an email address, so that it can be forwarded to the person who has to approve the product.

01 IDENTITY OF THE LOT

Lot code	RIM-25/26-EH-04
Species	Coffea arabica L., heirloom Harar landraces
Product	Dried unroasted coffee cherry pulp (qishr, cascara)
Process	Whole sun-dried cherry husk on raised bamboo beds
Season	2025/26
Harvest window	Cherries picked 2 December 2025 – 19 December 2025
Station	Bisidimo drying station
Kebele	Ifa Bareda, Kombolcha woreda
Region	East Hararghe, Oromia, Ethiopia
Altitude	1780-2040 m
Graded	2026-01-18
Lot size	620 kg graded, 340 kg unsold at issue
Packaging	5 kg food-grade liners inside jute
Shelf life	12 months from the drying date, stored dry below 20 C
CN code declared	0901 90 10, coffee husks and skins

02 LABORATORY PANEL

ACCREDITED REPORT PENDING

This lot has been sampled and sent. The accredited report is expected 2026-09-11 and replaces this box in the dossier the day it lands. Until then the only figure below is the station's own oven reading, marked as such. Nothing ships before the report is in

hand, and a lot that misses the specification is refunded in full, freight included.

Moisture, station oven reading	10.2 %
Caffeine, prepared infusion	report pending
Ochratoxin A	report pending
Microbiology, five criteria	report pending

Specification the lot is measured against, from Table 2 of the Union list entry inserted by Commission Implementing Regulation (EU) 2022/47:

Water	< 18 %
Water activity (aw)	<= 0.65
Ash	< 10.4 % DM
Ochratoxin A	< 5.0 ug/kg
Aflatoxin B1	< 2.0 ug/kg
Aerobic plate count	< 10^4 CFU/g
Total yeasts and moulds	< 100 CFU/g
Enterobacteriaceae	< 50 CFU/g
Salmonella	Absence in 25 g
Bacillus cereus	< 100 CFU/g

Pesticide residues comply with Regulation (EC) No 396/2005 at code 0639000, herbal infusions from any other parts of the plant. Heavy metals and PAH limits are in the same Table 2 entry.

03 DRYING LOG

22 days on raised bamboo beds, turned by hand 8 times a day, from 62.0 % to 10.2 % moisture.

DAY	DATE	TURNS	MOISTURE %	WEATHER	
01	2025-12-04	8	62.0	Clear	<div></div>
02	2025-12-05	8	57.4	Clear	<div></div>
03	2025-12-06	8	52.1	High cloud	<div></div>
04	2025-12-07	8	47.3	Clear	<div></div>
05	2025-12-08	8	43.0	Clear	<div></div>
06	2025-12-09	6	39.2	Rain 15:00, beds covered	<div></div>
07	2025-12-10	8	35.8	Cloud, dry	<div></div>
08	2025-12-11	8	32.6	Clear	<div></div>
09	2025-12-12	8	29.8	Clear	<div></div>
10	2025-12-13	8	27.2	Clear	<div></div>
11	2025-12-14	8	24.9	High cloud	<div></div>
12	2025-12-15	8	22.7	Clear	<div></div>
13	2025-12-16	8	20.8	Clear	<div></div>
14	2025-12-17	6	19.0	Rain 16:20, beds covered	<div></div>
15	2025-12-18	8	17.5	Cloud, dry	<div></div>
16	2025-12-19	8	16.1	Clear	<div></div>
17	2025-12-20	8	14.9	Clear	<div></div>
18	2025-12-21	8	13.8	Clear	<div></div>
19	2025-12-22	8	12.9	Clear	<div></div>
20	2025-12-23	8	12.0	High cloud	<div></div>

21	2025-12-24	8	11.2	Clear	
22	2025-12-25	8	10.2	Clear	

Whole sun-dried cherry husk, never wet de-pulper output. Hand-sorted twice off the beds: stones, sticks and any husk with mould or smoke taint removed by hand before bagging in 5 kg food-grade liners inside jute.

04 LABEL KIT

Regulation (EU) 2022/47 fixes the designation and the caffeine statement word for word. The permitted designations are: coffee cherry pulp; cascara (coffee cherry pulp); coffee cherry pulp infusion; coffee cherry pulp dried infusion. Where the product as sold, or after reconstitution, exceeds 150 mg/l of caffeine, the statement must appear in the same field of vision as the name of the food, followed by the caffeine content in mg per 100 ml. Paste the block below exactly as shown.

NAME OF THE FOOD

cascara (coffee cherry pulp)

IN THE SAME FIELD OF VISION AS THE NAME

High caffeine content. Not recommended for children or pregnant or breast-feeding women (___ mg per 100 ml <-- FILL THIS IN FROM THE ACCREDITED CERTIFICATE)

DESCRIPTION

Dried unroasted coffee cherry pulp of *Coffea arabica* L. Origin: Ethiopia, East Hararghe. Authorised in the European Union as a traditional food from a third country by Commission Implementing Regulation (EU) 2022/47.

PREPARATION (required for pulp sold as such)

Use up to 6 g per 100 ml of water above 75 °C. Leave a few minutes, then pour through a strainer.

STORAGE

Store dry, below 20 °C, out of direct light.

LOT: RIM-25/26-EH-04. Packed by Rimbaud, Harar, Ethiopia.

05 ORIGIN DECLARATION AND EXPORT

The pulp in lot RIM-25/26-EH-04 was collected from ripe cherries picked by smallholder families in Ifa Bareda, Kombolcha woreda, East Hararghe, Oromia, Ethiopia, between 1780 and 2040 metres. Beans were removed mechanically at Bisidimo drying station; the separated pulp was dried whole on raised bamboo beds and never passed through a wet de-pulper. Rimbaud exports under the founder's own licence from the Ethiopian Coffee and Tea Authority, with no broker in the chain, and ships delivered to the buyer's door.

Exporter Rimbaud, Harar, Ethiopia

Export licence (ECTA)

published with the first shipment of the season

Phytosanitary certificate

issued per consignment by the Ethiopian plant protection authority where required

Country of origin Ethiopia

Contact for documents docs@rimbaud.coffee

Issued by Rimbaud as the station record for this lot. The laboratory rows in section 02 are marked pending and are not a certificate; the accredited report replaces them in this file when it lands. A buyer who needs the certificate before paying should write to docs@rimbaud.coffee and wait for it.

